



# NEWSLETTER

The official publication of the American Meat Science Association

May 31, 2018

Volume 55e Number 367

HOME RMC FOUNDATION PUBLICATIONS SYMPOSIA MEAT JUDGING CAREERS

## What's New in eNews?

### Key Reminders and Updates:

- AMSA Welcomes Clemens Food Group to the Sustaining Partners Program
- AMSA 2018 RMC Award Winners
- Building the Perfect Beef Carcass, A Live Animal and Carcass Demonstration Speakers Announced
- Meet The Incoming Student Membership Board of Directors
- Jera Pipkin, Kacie Salove, and Emma Shelton Join the AMSA Team
- Upcoming Conferences, Industry News and More!

Be sure to follow AMSA on [Twitter](#), like us on [Facebook](#) and check the [Website](#) daily to stay up to date on important AMSA information!

*Got news? Send information and news items to Deidrea Mabry for inclusion in a future edition of AMSA eNews.*

## AMSA Welcomes Clemens Food Group to the Sustaining Partners Program

Clemens Food Group has joined 40 other companies and institutions as a Sustaining Partner of AMSA. For more than 50 years, the AMSA has relied on support from partners to maintain its ability to provide community and professional development programs as well as opportunities for individuals in the field of meat science. AMSA's Sustaining Partner program recognizes the organizations and institutions that provide significant financial and logistical contributions for the products and services offered by the organization.



"Clemens Food Group has seen remarkable growth in recent years. Their integration gives them opportunities to leverage applications of science across a range of meat quality, safety and sustainability solutions. This partnership will widen the possibilities for AMSA students and create new networking opportunities for all AMSA members," states Thomas Powell, AMSA Executive Director.

Based in Hatfield, PA, Clemens Food Group is a sixth-generation, family owned company dedicated to providing service and brand solutions that help their customers grow their businesses. Clemens is a vertically coordinated company that includes hog farming, food production, and

### AMSA Membership Information:

*To update your AMSA membership information please [click here](#):*

### AMSA's Sustaining Partners

**Diamond Sustaining Partner:**  
Cargill

**Platinum Sustaining Partner:**  
Smithfield Foods  
Tyson Foods, Inc.

**Gold Sustaining Partners:**  
American Foods Group, LLC  
Food Safety Net Services  
Hormel Foods, Inc.  
Kemin Food Technologies  
Merck Animal Health  
National Pork Board Zoetis

**Silver Sustaining Partners:**  
ADM  
ConAgra Brands  
Corbion  
Elanco Animal Health  
Hawkins Food Ingredients Group  
Iowa State University  
Jack Link's® Protein Snacks  
JBS, USA  
Johnsonville, LLC  
Kraft Heinz Company Nestle  
Purina  
PIC  
Sealed Air's Cryovac® brand  
Texas Tech University

transportation. Clemens is committed to building a foundation for future generations. Their new Coldwater, MI plant, which opened in 2017, represented a \$250 million-dollar investment and created over 830 new jobs. That infrastructure investment extended even beyond their 600,000-square-foot plant itself; as they built a 9-building apartment complex to help house team members and others in the community, bolstered the local economy, and partnered with local family farms to supply their hogs.

"Clemens Food Group is committed to not only complying with the highest industry standards but going beyond them. We are excited to build on our foundation of expertise in meat science and technology through our new partnership with the AMSA. We are proud to be partnering with an organization that is considered an industry leader in educational, scientific, and recruiting opportunities within the field of Meat Science," states Drew Cashman, R&D Technologist with Clemens Food Group.

The Sustaining Partnership program enables participating companies and institutions to acknowledge and further align under a common goal to foster the principles of meat science and technology. Our Sustaining Partners have enhanced AMSA programs such as student development, scientific information outreach and building the global network of meat science professionals. The program includes five levels of partnership – Diamond, Platinum, Gold, Silver, and Bronze.

## AMSA Award Winners



### **Intercollegiate Meat Judging Meritorious Service Award**

Dr. Davey Griffin is the recipient of the 2018 Intercollegiate Meat Judging Meritorious Service Award. The award is sponsored by Food Safety Net Services and Agri-West International. Dr. Griffin will be honored at a special awards banquet at the AMSA 71st Reciprocal Meat Conference on Tuesday, June 26, 2018 in Kansas City, Missouri.

Dr. Davey Griffin attended Texas A&M University where he received his B.S. in 1978, M.S. in 1981, and Ph.D. in 1989. Dr. Griffin judged on the Texas A&M University Meat Judging Team in 1976. As a graduate student, coaching multiple teams is rare at Texas A&M, but when need arose, Dr. Griffin answered the call. He coached TAMU's 1983, 1984, and 1986 teams winning many contests, including the 1983 International.

[Click here to read more!](#)

### **Distinguished Extension-Industry Service Award**

Dr. Dana Hanson is the recipient of the 2018 Distinguished Extension-Industry Service Award. The award was established in 1965 to recognize outstanding achievement in meat

International Center for Food Industry Excellence  
USDA, AMS, Livestock, Poultry and Seed Program  
US Foods

### **Bronze Sustaining Partners:**

Boar's Head  
Certified Angus Beef  
Clemens Food Group  
Colorado State University  
Center for Meat Safety and Quality  
Darling Ingredients Inc.  
Essentia Protein Solutions  
ICL Food Specialties  
IEH Laboratories & Consulting Group  
Kayem Foods Inc.  
Kerry Ingredients  
Land O'Frost Inc.  
Maple Leaf Foods  
NSF International  
Oklahoma State University  
Perdue Foods, LLC  
Seaboard Foods  
Simmons Prepared Foods, Inc.  
U.S. Meat Export Federation



To make a donation to the AMSA Educational Foundation please click below!

**AMSA Educational Foundation General Fund - used in the area of greatest need**

**AMSA Meat Judging Fund**

**Mentor Recognition Funds, click here to donate today!**

- *William R. "Bill" Jones (fund student development events with priority to the meat judging program)*
- *Chris Raines (supports agriculture advocacy and consumer outreach efforts for the meat*



science extension and service to the industry and is sponsored by the Foundation for Meat & Poultry Research & Education. Dr. Hanson will be honored at the awards banquet during the AMSA 71st Reciprocal Meat Conference on Tuesday, June 26, 2018, in Kansas City, Missouri.

Agriculture has been a part of Dr. Hanson's life from the day he was born. Dr. Hanson is the fifth generation to grow up on his family's farm in southeastern Wisconsin. Production agriculture, teaching, and extension are careers that can be traced back many generations in the Hanson family. This ideal of promoting and communicating agriculture is truly found in his DNA. Dana's father was a vocational agriculture teacher and taught him the value of being part of something as important as agriculture; walks in the pasture to check cows regularly turned into classroom lessons.

[Click here to read more!](#)



**Distinguished Teaching Award**

Dr. John Henson is the recipient of the 2018 Distinguished Teaching Award. The award was established to recognize excellence in the teaching of undergraduate and graduate meat science courses and the impact on the lives of those students in a highly positive manner. The award is

sponsored by Hawkins, Inc. Dr. Henson will be honored at a special awards banquet at the AMSA 71st Reciprocal Meat Conference on Tuesday, June 26, 2018 in Kansas City, Missouri.

Dr. John Henson was born and raised in Avenal, a small town in central California. He was very active in the FFA in high school, showing cattle and judging livestock. This led him to West Hills Community College where he received his associate degree in animal science and judged on both the livestock and meats judging teams. Dr. Henson then earned his B.S. at California State University, Fresno while working at the university sheep unit and meats lab. He continued his education at University of Nebraska – Lincoln (M.S.) and South Dakota State University (Ph.D.).

[Click here to read more!](#)

**Distinguished Research Award**

Dr. Mindy Brashears is the recipient of the 2018 Distinguished Research Award. The award was established in 1965 to recognize members with outstanding research contributions to the meat industry and is

and livestock industries)

- Tom Carr (supports AMSA youth programs including meat judging)
- Melvin "Hunter" Hunt (supports student travel to international meetings)
- Robert G. Kauffman (support meat science student development)
- William Moody (supports meat science students)
- Robert Rust (supports meat science students)
- H. Russell Cross (supports meat judging and student activities)
- Robert Cassens (support PhD students)
- C. Boyd Ramsey (supports undergraduate students)
- Jimmy Wise (support meat judging activities)
- F. C. Parrish (support will endow AMSA student activities)
- Dell Allen (supports meat judging)
- John Forrest (supports AMSA programs)
- Dale Huffman (supports AMSA programs)
- Robert Bray (supports R.C. Pollock Award)
- Vern Cahill (supports R.C. Pollock Award)
- C. Ann Hollingsworth (supports student scholarships)
- Donald Kinsman



sponsored by ConAgra Brands. Dr. Brashears will be honored at a special awards banquet at the AMSA 71st Reciprocal Meat Conference on Tuesday, June 26, 2018 in Kansas City, Missouri.

Dr. Mindy Brashears is a Professor of Food Microbiology and Food Safety, Director of the International Center for Food Industry Excellence (ICFIE) at Texas Tech University and holds the Roth and Letch Family Endowed Chair in Food Safety. Her research program focuses on improving food safety standards to make an impact on public health.

[Click here to read more!](#)

**AMSA 71st RMC ~ "A Royal Choice ~ Discover the Rich Traditions of Kansas City"**

**Building the Perfect Beef Carcass, A Live Animal and Carcass Demonstration Speakers**

**Announced:** AMSA is pleased to announce, Dr. Dan Moser, Brett Spader, and Shane Bedwell will be the featured speakers at the AMSA 71st Reciprocal Meat Conference (RMC) Symposium titled "Building the Perfect Beef Carcass, A Live Animal and Carcass Demonstration," on Wednesday, June 27 in Kansas City, MO **funded by The Beef Checkoff**. This will be a hands-on interactive session including live purebred animals and carcasses for discussion and evaluation.



**Genetic Improvement of End Product Merit in Angus Cattle:**

Angus breeders have prioritized carcass merit in their selection efforts for nearly 50 years. Dr. Dan Moser, President, Angus Genetics Inc. will give a review of genetic improvement based on carcass data, live animal ultrasound, economic selection indices and genomics.

**Balancing the Needs of Beef Industry Production Stakeholders with End-Product Merit Improvements:**

In this presentation Brett Spader, Executive Director with the National Center for Beef Excellence will be discussing how advancing tried-and-true crossbreeding methods to

*(supports student international program)*

- Roger Mandigo *(supports RMC)*
- Robert Merkel *(supports RMC)*
- Gary Smith *(supports meat judging program)*
- R. C. Pollock *(supports R.C. Pollock Award)*



make use of breed complementary and hybrid vigor that are aided by new technologies and communication systems to optimize quality beef production for varied management systems and environments.



**Leveraging the Improvements Hereford Genetics Have Made to Maximize Profitability in the Beef Industry:**

Through the National Reference Sire Program (NRSP), the American Hereford Association (AHA) has been able to make tremendous improvement in the Hereford breed on end-product merit. Shane Bedwell, Chief Operating Officer and Director of

Breed Improvement, American Hereford Association, will share how this program as well as the use of genomics and ultrasound have allowed AHA breeders to make great strides in the last two decades.

The AMSA 71st RMC will be held June 24-27, 2018 at the Westin Crown Center in Kansas City, Missouri. For more information regarding the AMSA 71st RMC please visit: <http://www.meatscience.org/rmc> or contact Deidrea Mabry 1-800-517-AMSA ext. 12.

## Student News

**Meet The Incoming Student Membership Board of**

**Directors:** The AMSA Student Membership recently elected its 2018-2019 Student Board of Directors. This was an extremely close election with a variety of highly qualified applicants. Congratulations to our newly elected board and thank you to everyone who participated. The new Board will begin their term at the conclusion of RMC!



**President: Chandler Steele - Texas A&M University**

Chandler Steele grew up in Central Michigan on her family's farm raising and showing livestock. She is currently pursuing a Master of Science degree in Animal Science with a focus in meat science and food safety at Texas A&M University under the guidance of Dr. Jeff Savell and Dr. Kerri Gehring.

Chandler completed her Bachelor of Science degree in Animal Science with an emphasis in livestock merchandising at

Oklahoma State University in May 2017. Chandler was a member of the 2015 OSU Meat Judging Team and the 2016 OSU Reserve National Champion Meat Animal Evaluation Team. Fostering her interest in meat science, she has completed internship experiences with the American Meat Science Association, Cargill Value Added Protein, and Tyson Foods. Chandler is excited to work with the student board to provide AMSA student members tremendous opportunities for personal and professional growth in the coming year.

**East Region: Marlee Kelley - University of Kentucky**

Marlee Kelley was born and raised in the Florida Panhandle and received her Bachelor of Science degree in Animal Science from the University of Florida. While at UF, she was a member of the 2016 Meat Judging Team, 2016 and 2017 Meat Science Quiz Bowl Team, 2017 assistant Meat Judging Coach and



completed an undergraduate research project under Dr. Tracy Scheffler that she presented in the 2017 RMC Undergraduate Research Competition. Marlee is currently a first-year Master's student at the University of Kentucky working as a Teaching Assistant under Dr. Gregg Rentfrow; she also serves as the Meat Judging Coach. She is excited to represent the East Region on the Student Board of Directors, and to share her passion for the meat science industry by supporting opportunities for students' education and professional development.



**Midwest Region: Matt Schulte - Iowa State University**

Matt Schulte grew up in northeast Iowa where he developed his passion for agriculture on his family's multi-livestock and crop farm. His interest in meat science has been built and enhanced through a multitude of organizations throughout his high school, undergraduate and graduate careers. Additionally, his work experience in

the meat science field has further solidified his interest and future career in the meat industry. Matt is most excited to assist with planning the diverse array of events hosted by the student board to positively impact future students and their interest in meat science.

**South Region: Clay Bendele - Texas Tech University**

Clay Bendele grew up in Hondo, Texas where he began his meat science interest through FFA. He completed his Bachelor of Science degree in animal science at Texas Tech University in 2017. As an undergrad, Clay was very involved with the meat science program by as a member of the 2015 National Champion meat judging team and coaching the 2016 Clarendon meats team as well as the 2017 undefeated National Champion meats team. Through Texas Tech, he has also been involved in research trips to New Zealand, Australia, and Malawi. Clay is currently attending



graduate school at Texas Tech under Dr. Mark Miller while coaching the 2018 meat judging team and quiz bowl team. He is very excited to begin his year as an AMSA Student Board Director while most looking forward to meeting new AMSA members and working closely with his student board team.



**West Region: Blake Foraker - Colorado State University**

Blake Foraker is excited to serve as the new AMSA Student Board West Region Director. He is originally from Burrton, KS and completed his undergraduate degree at Kansas State University. Currently, he is a graduate student studying meat science at Colorado State University, under the direction of Dr. Dale Woerner, where he also serves as the coach of

the meat judging and meat animal evaluation teams. Upon graduating with his Master's degree in December, he will pursue a Ph.D. in meat science. As a Student Board director, he is looking forward to building connections with students from other schools and creating new opportunities for AMSA student members to get involved in the meat industry.

**At-Large: Cole Perkins - Texas Tech University**

Cole Perkins is an upcoming animal science master's student at Texas Tech University where he will be a coach for the 2019 Meat Judging Team. Meat science has become a major passion in his life and he is extremely grateful to have the opportunity to serve on the AMSA Student Board. He is excited to be able to work with other students from all over the country to help guide the meat science program and continue its success into the future. Most importantly though, he is eager to work on preparing and managing the different conferences such as SLC and RMC that provide amazing learning and networking opportunities to all AMSA members.



**At-Large: Erin Beyer - Texas Tech University**

Erin Beyer is a graduate student at Texas Tech University studying Meat Science. She grew up in Brookshire, TX where she developed a passion for agriculture and chemistry leading her to this industry. Erin competed in meat judging in 2015 where she was first introduced to the AMSA and now she is currently coaching the 2018 meat

judging team and quiz bowl team for TTU. Through Texas Tech, she has been very involved with the meat science program by coaching the 2017 meat judging team, competing in the AMSA Quiz Bowl competition and assisting with several domestic and international research projects. Erin is very excited to begin working closer with the AMSA through student board and hope to meet a lot of new AMSA members. Out of the many great opportunities, she is most looking forward to begin planning for next year's SLC and RMC with her fellow AMSA Student Board team!

**Past President: Drew Cassens – Oklahoma State University**

Drew Cassens is honored to be serving as the past president for the 2018-2019 AMSA SBOD. He is looking forward to working with this amazing set of directors this coming year. This year, Drew plans to focus on ways to include more student members in this association. By working with the AMSA Directors on the Western Initiative Committee as well as the Junior College judging programs, he hopes to encourage more students to attend SLC and learn more about what this organization has to offer its student members.



Outgoing board members include Morgan Pfeiffer, Brain Patterson, Hope Voegelé, Jacqueline Ponce, Brenna Klauer, and Emily Rice whose terms will be completed at the close of the 2018 RMC.

***Meat and Muscle Biology***

*Meat and Muscle Biology (MMB)* is an open-access, peer-reviewed, online-only journal, focusing on edible products from commonly farmed and/or harvested meat animal species. This new journal's content spans beyond "red meat" into all aspects of meat science. *MMB* aims to become the flagship journal in disseminating the most important and highest quality knowledge on antemortem and postmortem factors that influence meat properties.

Authors can find everything they need to submit articles at [www.meatscience.org/mmb](http://www.meatscience.org/mmb), the same address can be used to access the journal contents.

New Articles:

***Comparing the Recovery of Indicator Microorganisms from Beef Trimmings Using Swabbing, Rinsing, and Grinding Methodologies***

Mansour Alnajrani, Keelyn Hanlon, Andrea English, Kathleen Fermin, Mindy M. Brashears and Alejandro Echeverry

[Click here to read the article!](#)

***Color Stability of Fallow Deer (Dama dama) Infraspinus, Longissimus Thoracis et Lumborum, and Biceps Femoris Muscles During Refrigerated Storage***

Nikki E. Neethling, Gunnar O. Sigge, Louwrens C. Hoffman and Surendranath P. Suman

[Click here to read the article!](#)

***A Study of Consumer Handling Behaviors during Transport from Retail to Residence Utilizing an Electronic Questionnaire***

Derek A. Griffing, Lisa A. Kriese-Anderson, M. Kim Mullenix, Luxin Wang and Christy L. Bratcher

[Click here to read the article!](#)

## AMSA Youth Programs Internship

AMSA is currently seeking one student that meets our qualifications (see below) to complete a 3-month internship. The deadline for all applications is June 8, 2018.

- Position: Youth Programs, Meat Judging Internship
- Location: Remote position, however the student will be required to travel to the contests listed below.
- Time Period: September-November, 2018 Scholarship: \$500/month or partial assistantship reimbursement provided to the University department where the student is enrolled. All travel expenses will be covered.

Intern General Responsibilities:

- Student will assist AMSA staff with fall meat judging tasks including but not limited to: traveling to all fall contests, interacting with official committees and plant personnel, and assist with contest setup and operations.
- Student will engage in social media to promote AMSA meat judging.
- Student will update AMSA website with contest results.
- Develop marketing materials to engage sponsors and potential schools
- Work with staff on other assignments as needed.

The student will be expected to travel to all fall meat judging contests including:

- Hormel National Barrow Show – Austin, MN – September 7 - 10
- Eastern National – Wyalusing, Pennsylvania – September 27 – September 30
- American Royal – Omaha, Nebraska – October 11 - 15
- National 4H – Manhattan, KS – October 15 - 17
- Cargill High Plains – Friona, Texas - October 25 - 29
- International – Dakota City, Nebraska - November 8 - 12

This AMSA internship will provide an excellent opportunity to network with people throughout the meat industry.

[Click here to apply!](#) For questions contact [Rachel Adams](#).

## AMSA News

### **Jera Pipkin, Kacie Salove, and Emma Shelton Join the AMSA Team**

Jera Pipkin, Kacie Salove, and Emma Shelton are assisting AMSA this summer as our marketing, social media and technical communication interns! The AMSA internship program is underwritten by the AMSA Educational Foundation John Forrest and F.C. Parrish Mentor Funds.



Jera Pipkin is a senior at Oklahoma State University pursuing dual degrees in Agricultural Communications and Animal Science. As a 6th-generation agriculturalist and 5th-generation Angus breeder, a love for the agricultural industry runs in her blood. She grew up attending cattle shows all across the nation and has helped on her family Angus ranch her whole life. In 2016, she was named Miss American Angus, and currently she serves as a Director on the National Junior Angus Association Board of Directors. She was a member of the 2017 Oklahoma State University Meat Judging Team and has taken her knowledge of and passion for meat science and started a meat market back at her family's operation. After graduation in December, Jera plans to pursue a Master's degree in Agricultural Communications with an emphasis in Food Science. She hopes to find a career that combines her passions of cattle, communications and meat science. This summer, Jera is most excited to experience a closer look at marketing within the meat science industry and expand her knowledge of meat science as a whole. After finding a passion in meat science, she ultimately wants to broaden her horizons and learn as much as she can in every aspect. Additionally, at RMC she is looking forward to hearing from industry leaders and learning how to amplify consumer-driven education in the global communications marketplace. She strives to make it easier for consumers to know that their food is safe, wholesome and affordable.

Kacie Salove is a master's student in the Animal Science Department at University of Idaho. She grew up in Marsing, Idaho and also received her B.S. in Animal and Veterinary Science from U of I. While completing her undergraduate degree, Kacie was a member of the Meat Animal Evaluation Team and was a College of Agricultural and Life Sciences Ambassador. During



During Kacie's master's program, she has participated in research determining the effects of carcass maturity on beef quality characteristics and other product quality and development projects. Kacie has played a key role in coaching the Meat Animal Evaluation Team the past two years and placed 2nd in the Master's Division Research Competition at RMC in 2017. She will be defending her thesis later this summer and is looking forward to beginning her professional career in animal agriculture. As an intern for AMSA, Kacie is excited for the opportunity to attend RMC and assist in the transfer of knowledge that occurs at the event. She is passionate about advocating for the agricultural industry and looks forward to educating consumers with the new and pertinent research that will be presented at RMC.

Emma Shelton is a junior at the University of Kentucky pursuing a



degree in Agricultural Economics. She has worked in the University of Kentucky Meat Lab and Butcher Shop for the past year learning about the meats industry and retail meat sales. Emma is a member of the University of Kentucky Meats Judging Team and the Beta Omicron chapter of Sigma Alpha. Emma is excited to be an AMSA intern this summer to experience RMC and to meet others who share the same love of meat science as she does.

## AMSA Career Center

The AMSA Career Center is one of the only web-based job services created specifically to address the employment needs of professionals and employers in the meat industry. Get your resume noticed by the people in your field who matter most. Whether you're looking for a new job or ready to take the next step in your career, we'll help you find the opportunity that you've been looking for.



Posting your resume on the AMSA Career Center will enable you to upload up to 5 career-related documents, receive automatic email notifications, access to job seeker resources, and save up to 100 and apply when you're ready. Remember that posting your resume is complimentary.

To the graduating class of 2018, it's never too early to start posting your resume. Don't let this crucial next step to your future fall by the wayside. Get ahead of the pack and post your resume today by visiting the [AMSA Career Center](#).

Contact [Jen Persons](#) or call at (217) 689-2440 with any questions.

### [New Job Postings:](#)

- Director/VP of Chemistry ~ Food Safety Net Services
- Business Development Manager ~ Food Safety Net Services
- Lab Manager ~ Food Safety Net Services
- Key Account Executive - Retail Inside Sales ~ JBS/Pilgrim's
- Packaging Analytics/Inventory Manager ~ JBS
- Contract Manufacturing Manager ~ JBS
- Sales Account Executive - Rendering ~ JBS
- Senior Product Marketing Manager ~ JBS/Pilgrim's
- Director of Retail Sales ~ JBS/Pilgrim's
- PhD Graduate Assistant - Meat and Poultry Processing

- and Research and Development ~ Clemson University
- AMSA Youth Programs Internship ~ AMSA
- Food Safety and Quality Assurance Specialist ~ Volpi Foods
- Senior Director Research and Development ~ JBS/Pilgrim's
- Research and Tech Manager ~ JBS/Pilgrim's
- Research and Development Manager ~ JBS/Pilgrim's
- Associate Food Technologist – Willmar Corporate Office ~ Jennie-O Turkey Store
- Manager Prepared Technical Services ~ JBS/Pilgrim's
- Operations Analyst ~ SunFed Ranch
- Principal Scientist Meat Ingredients ~ Corbion
- Outside Regional Sales ~ Premiere Brand Meats
- Production Floor Manager ~ Journeyman Meat Company

## Upcoming Events

**Pet Food Alliance Summer 2018 Meeting:** After RMC, please join us for the 2018 Summer Meeting of the CSU/FPRF Pet Food Alliance. This meeting, held at the Embassy Suites-MCI Airport, will bring the pet food and rendering industries together with members of academia to discuss topics related to the quality and safety of rendered products intended for pet food use. More information about the meeting, including an RSVP link, schedule, and summaries of previous meetings, can be found at <http://fprfalliance.agsci.colostate.edu>. There is no registration fee and academic participants should contact [jennifer.martin@colostate.edu](mailto:jennifer.martin@colostate.edu) for travel assistance.

**2018 Center of the Plate Training® June 5-7, College Station, Texas:** Increase Your Knowledge of Meat Cuts and Specifications at NAMI Center of the Plate Training June 5-7, 2018.

### SPACE IS LIMITED - REGISTER TODAY!

Center of the Plate Training is a three-day course designed to teach you the fundamentals of meat specifications by giving you a first-hand look at how carcasses are converted to cuts commonly used in retail and foodservice. It's a lively learning experience that includes a detailed cutting demonstration of all the major center of the plate protein items: beef, veal, lamb, and pork, as well as sections on poultry and processed meats.

You'll come away with an increased knowledge of center of the plate items and your personal copy of the latest edition of the Meat Buyer's Guide® - for over 40 years, the authoritative Guide to meat and poultry identification.

### WHO CAN BENEFIT FROM THIS COURSE?

Anyone involved in the buying and selling of meat products - from meat processors to foodservice distributors to retailers and restaurants.

### Hotel Details:

Aloft College Station  
3081 University Drive East

College Station, TX 77840  
1-855-811-0254

For reservations, call 1-855-811-0254 and ask for the "Center of the Plate" room block or [book online here](#). The hotel deadline has been extended until Wednesday, May 23rd. Be sure to secure your reservations today!

### MEMBER DISCOUNTS

Members of NAMI, SMA, AAMP, CMC, AMSA, CMMA and SEMA qualify for the member discount. Groups of 4 or more qualify for an additional group discount!

For all of the full agenda, speakers and additional information please visit the Center of the Plate [website](#).

**US Foods ~ Food Fanatics Live:** Embrace your fanaticism for food and spark up your business acumen by joining like minded chefs and restaurateurs at our Food Fanatics Live™ culinary expos.

This invitation is for AMSA students and faculty members to *"explore the food business and all the potential career paths."*

- June 13, 2018
  - Time: 10 am - 4 pm
  - Location: Overland Park, Kansas
- July 31, 2018
  - Time: 10 am - 4 pm
  - Location: St. Charles, Missouri

More information is posted [online](#).

**64th ICoMST Program Outline Released and Call for Short Papers:** The theme of the Congress is 'Quality and Integrity for Global Consumers'. The Congress will focus on the following thirteen major themes; Provenance and fraud detection; Process control in the meat industry; Next generation technologies to assess carcass and meat quality; Food safety and microbiology; Smart packaging for quality, safety and integrity; Dietary muscle proteins for stage of life; Revolution in biometrics and consumer sensory science; Value adding to meat and offal; and Glycolytic and proteolytic metabolism across species. For this reason, we feel that professionals from research, academia, government and industry from around the world will find the 64th ICoMST stimulating and worthwhile. For more information on the program and speakers please go to <http://icomst2018.com/programme#speaker-header>.

**Save the Date:** The 2019 Beef Industry Safety Summit will be March 5th – 7th at the Kansas City Marriott Downtown and the program is one that you do not want to miss. The Beef Industry Safety Summit has been established as the premier event that brings industry leaders and safety professionals together from all sectors of the beef industry to focus on strategies to improve beef safety. To learn more about the event, visit [www.bifsc.org](http://www.bifsc.org).

## Upcoming Events

### 2018-19 AMSA Calendar of Events

**May 28-June 1:** 6th International Course in Dry Cured Meat Products - Monells (Girona), Spain

**May 30-June 1** - 22nd World Meat Congress - Dallas, TX

**June 5-7:** Center of the Plate Training®, College Station, Texas:

**June 24-27** - Reciprocal Meat Conference - Kansas City, MO

**July 19-21:** 79th AAMP Convention of Meat Processors and Suppliers' Exhibition - Kansas City, MO

**September 29** - Eastern National Meat Judging Contest - Wyalusing, Pennsylvania

**September 22-23** - Beef Empire Days Meats Contest, Garden City, KS

**October 14** - American Royal Meat Judging Contest - Omaha, Nebraska

**October 16** - National 4-H Meat Identification and Evaluation Contest, Kansas State University, Manhattan, KS

**October 22-24** - PORK 101 - Iowa State University, Ames, IA

**October 28-** Cargill High Plains Meat Judging Contest - Friona, Texas

**November 11** - International Intercollegiate Meat Judging Contest - Dakota City, Nebraska

**January 20** - National Western Intercollegiate Meat Judging Contest - Greeley, CO

**February 3** - Southwestern Intercollegiate Meat Judging Contest - Fort Worth, Texas

**February 9** - Iowa State University Meat Evaluation Contest - Ames, IA

**March 31-April 2** - National Meat Animal Meat Evaluation Contest - Oklahoma State University - Stillwater, OK

### Reciprocal Meat Conference 2018-2020

**June 24-27, 2018** - Westin Crown Center - *Kansas City, Missouri*

**June 23-26, 2019** - *Colorado State University* - Fort Collins, Colorado

**August 2-7, 2020** - **RMC and ICoMST** - Disney Coronado Springs Resort in Lake Buena Vista, Florida, USA

### International Congress of Meat Science and Technology

August 12-17, 2018 - Melbourne, Australia, [www.icomst2018.com](http://www.icomst2018.com)

August 4-9, 2019 - Berlin, Germany

August 2-7, 2020 - Disney Coronado Springs Resort in Lake Buena Vista, Florida, USA (joint meeting with the Reciprocal Meat Conference)

301 N. Neil St. | Suite 400 | Champaign, IL 61820 | 800-517-AMSA | 217-356-5370

To ensure delivery of AMSA eNews, please add 'dmabry@meatscience.org' to your email address book or Safe Sender List. If you are still having problems receiving our communications, see our [white-listing page](#) for more details.

To safely unsubscribe, [click here](#).